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Special Events Quarterly

MARICOPA COUNTY
ENVIRONMENTAL SERVICES DEPARTMENT
SPECIAL EVENTS PROGRAM

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Special Events 101 for Vendors

Free presentation for Special Events vendors

What:

A presentation conducted by a special events specialist.

Q&A session which will cover topics such as:

- How do I set-up a proper handwash station?
- Where do I get a continuous flow spigot?
- How do I properly wash my hands?
- What are the Big 5 illnesses?
- Can I do carryover of food?
- How can I safely sample food?... and many more.



Who:

- First time special events vendors.
- Experienced vendors with previous violations.
- Needs refresher.



When:

Our fun and interactive Special Events 101 course will be held on;

January 17th, February 21st, March 21st and April 18th

from 5:30p.m.-7:00p.m

At 1001 N. Central Ave., 5th floor, Suite 560

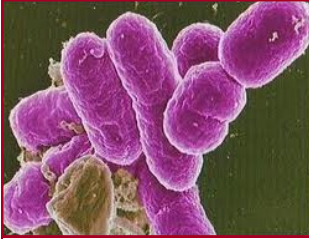
Phoenix, AZ 85004

To sign up for a class today, please contact Special Events at:

specialevents@mail.maricopa.gov

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SHIGELLA

Shigella is a type of bacteria that causes Shigellosis, one of the big five foodborne illnesses. It is spread via the fecal-oral route, which makes it prevalent in areas where there are poor hygienic practices. Bacteria can be spread from the feces of an infected person to ready-to-eat foods via contaminated hands. Salads (potato, tuna, macaroni, chicken), raw vegetables, milk and dairy products, and poultry, and other foods that require excessive handling are most likely to be associated with Shigella infection. Infection can be caused by as few as 10-200 bacterial cells. Symptoms include diarrhea (often bloody), fever, and stomach cramps. It usually takes 1-3 days for symptoms to arise and these can persist for 2-7 days.

Centers for Disease Control and Prevention. (2012). Shigella. Retrieved <http://www.cdc.gov/nczved/divisions/dfbmd/diseases/>



Proper Waste Handling and Disposal and Stormwater Pollution

Improper storage and disposal of wastes can allow toxic compounds, chemicals, and other pollutants to enter stormwater runoff and could result in violations of the Maricopa County Stormwater Management and Discharge Control Regulation (Stormwater Regulation), the Maricopa County Health Code (Health Code), and/or other local, state, and federal codes.

Chapter 5, Section 501.1 of the Stormwater Regulation prohibits any non-stormwater discharge: "No person shall throw, drain, or otherwise introduce...into the County Municipal Separate Storm Sewer System...any pollutants or waters containing any pollutants, other than stormwater." Multiple provisions in the Health Code regulate the storage, handling and disposal of wastes to protect our waters:

The discharge of pollutants to stormwater from solid wastes can be prevented by using proper storage and disposal practices.

- Storage containers should be covered with leak-proof lids when not in use.
- Waste containers should be regularly inspected for damage or leaks and repaired or replaced as needed.
- Product labels contain storage, use, and disposal instructions; these instructions should be followed.
- Whenever possible, recycle.
- Dispose of household hazardous wastes at an appropriate collection facility.
- Discharge of sewer and grey water through proper sewer connection or at commissaries.

By following these practices, potential violations can be avoided and our drinking and recreational waters can be protected for everyone to use and enjoy.



Food Sampling at Special Events

Food sampling must be conducted in a safe and sanitary manner at all times. Like any type of food, samples can grow bacteria and transmit viruses that will make people ill. In order to reduce the likelihood of this from happening, the following requirements must be followed for all individuals who wish to sample their food products.

- Hand washing facilities must be set-up at all times when any open food product is served or sampled.
- No public self-service sampling is allowed.
- Bulk dispensers for chips or similar products are prohibited.
- Food sampling is limited to non-potentially hazardous foods and those potentially hazardous foods that require minimal preparation (items such as dip mixes, soup mixes, and summer sausage).
- Only limited quantities of sampled product may be ready for sampling at any given time.
- No food carryover between days is allowed.
- Only single service utensils and containers may be used for preparing samples.
- Single service items may not be reused.

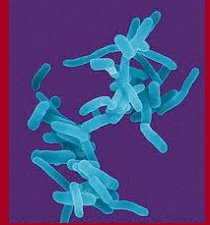


No public self-service



Single Service Utensils and Sampling

- A lined waste container must be available for customers.
- Cutting of produce, melons, vegetables, or fruits is prohibited except for display.
- Cut produce, vegetables, fruits, or melons shall not be offered as a sample for tasting to consumers.



SHIGELLA PREVENTION

- Proper hand washing.
- Frequent hand washing in food settings.
- Wash hands before putting on gloves. Gloves are not a substitute for hand washing.
- Basic food safety precautions.
- Proper cleaning and disinfection of food contact surfaces.
- Employees with shigellosis should not prepare food or drinks.

SHIGELLA SYMPTOMS

- Abdominal cramps.
- High fever.
- Loss of appetite.
- Nausea and vomiting.
- Painful bowel movements.
- Bloody diarrhea

Centers for Disease Control and Prevention. (2012). Shigella. Retrieved <http://www.cdc.gov/nczved/divisions/dfbmd/diseases/shigellosis/>

For additional information refer to [MCEHC Chapter VIII Sec 3 Reg 12](#)



Environmental Services Department

ESD.Maricopa.gov

MARICOPA COUNTY SPECIAL EVENTS PROGRAM

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About the Special Events Program

The Maricopa County Special Events Program is responsible for the permitting and inspection of food establishments that are operated in conjunction with a qualified *Event*. An *Event* is defined as a public gathering such as a fair, festival, circus, exhibition, carnival, or food/drink tasting. In order to sell or give away any food at an *Event*, the interested party must submit a permit application to the department. The application will be evaluated to determine if a permit is needed or if the applicant already has a valid permit (food catering, mobile food unit, pushcart, food peddler) that may be used at the special event. If needed, one of the following types of permits will be issued upon approval and fee payment.

- Temporary Food Establishment Permit - a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event.
- Seasonal Food Establishment Permit - a food establishment that operates in conjunction with one event that operates for 15 to 120 consecutive days within any permit year. At the termination of the event, the seasonal food establishment shall be removed from the premises or shall cease operation as determined by the department.
- Special Event Food Establishment Permit - a food establishment that operates in conjunction with one event that operates for not more than 14 consecutive days. At the termination of the event, the special event food establishment shall be removed from the premises or shall cease operation as determined by the department.

For current permit applications and guidelines please visit our website located at:

<http://www.maricopa.gov/EnvSvc/EnvHealth/SpecProg/SpecEvents.aspx>

Permit Types

WHICH PERMIT IS WHICH AND WHAT CAN I USE AT EVENTS?

Sometimes it gets a little confusing as to what permit is necessary to operate out at a special event. Vendors must obtain one of seven permits to operate at an event that is registered with our Program. The following permits are allowed to operate at an event, provided that they have a valid permit onsite.

Temporary Food Establishment means a food establishment that operates in conjunction with a fair, rodeo, exhibition, or similar public event that operates for not more than fourteen (14) consecutive days.

Seasonal Food Establishment means a fixed or Mobile Food Establishment that operates in conjunction with one public celebration or similar seasonal event for fifteen (15) to one hundred twenty (120) days within any permit year.

Special Events Food Establishment, AKA Annual Permit is a food establishment that operates at one department approved event at a time for a duration no longer than 14 days. Once the event is over, the establishment must be removed. This establishment only operates at special events with this permit.

Food Catering is a food establishment where a pre-arranged number of meals and/or food products are prepared at one permitted premises for immediate service and consumption at another pre-arranged off-site location for a temporary event or other occurrence. *Contact your regional office for permit limitations.*

Mobile Food Unit — This unit would have a Mobile Food Permit with the Mobile Food Office. *Contact the Mobile Foods office for permit limitations.*

Pushcart — This unit would have a Pushcart Permit with the Mobile Food Office. *Contact the Mobile Foods office for permit limitations.*

Food Peddler — This unit would have a Food Peddler Permit with the Mobile Food Office. *Contact the Mobile Foods office for permit limitations.*

For more information, visit our website esd.maricopa.gov or give us a call at (602) 506-6978.

